

WILDWOOD

PIZZA PASTA GRILL

VALENTINE'S

3 courses 21.95 | 3 courses & cocktail* 26.95

*Kir Adore: a delicate mix of Chambord & Prosecco

Starters

Calamari

lightly battered squid, peri-peri mayo, spring onion, chilli

Rosemary

garlic bread (ve)

Tomato & red pepper

soup (ve ng)
chilli, gremolata garnish

Baked mushrooms (ve)

filled with breadcrumbs, vegan cheese, nut pesto

Garlic tiger

prawns (ngo)
white wine, butter, baby plum tomatoes, parsley, chilli, grilled sourdough

Mains

Smoked salmon linguine

asparagus, roasted fennel, baby plum tomatoes, red chilli

Oven baked goat's cheese & mushroom penne (v)

mixed peppers, spinach, three cheeses, nut pesto, tomato sauce

Vegan lasagne (ve)

tomato, spinach, layered pasta, coconut béchamel and vegan cheese sauce

Funghi risotto (v veo ng)

mixed wild mushrooms, truffle oil, fresh thyme, Riserva cheese, white wine

10oz ribeye steak (ngo)

(£5 supplement)
minimum 21-day aged cut, peppercorn sauce, watercress, lemon dressing

Margherita

pizza (v veo ngo)
mozzarella, basil leaves

Double pepperoni

pizza (ngo)
mozzarella, thyme

Sea & mountains

pizza (ngo)
prawns, streaky bacon, baby plum tomatoes, chilli

Classic cheeseburger

beef patty, cheese, burger sauce, lettuce, tomato, in a brioche bun, fries

Buttermilk chicken burger

breaded chicken breast, mayo, lettuce, tomato, in a brioche bun, fries

Cobb salad (ng)

chicken, crispy bacon, lettuce, Cheddar cheese, chargrilled sweetcorn, avocado, tortilla chips, Caesar dressing

Desserts

Coupe noir (v ngo)

vanilla ice-cream, warm chocolate sauce, wafer

Panna cotta (v ng)

fresh strawberries, strawberry coulis

Tiramisu (v)

coffee-flavoured Italian dessert

Sorbet (ve ng)

two scoops from our selection

Warm chocolate brownie (v)

honeycomb, chocolate sauce, vanilla ice-cream

(v) vegetarian • (ve) vegan • (veo) vegan option available • (ng) non gluten • (ngo) non gluten option available. We cannot guarantee our dishes are allergen free. For specific allergic and dietary information ask a member of the team for advice. Adults need around 2000 kcal a day. Dishes with fish may contain bones and some olives may have stones. This menu is subject to change. An optional service charge of 10% will be added to your bill.

Cocktails

Kir Adore 8.25
Prosecco, Chambord

Strawberry Bellini 7.80
Prosecco, strawberry purée

Bubbles

Prosecco (ve) Italy 6.25 / 25.95
fruity, pear, apple

Cuvée Rosé Sparkling (ve) Italy 27.95
easy drinking

Moët & Chandon Brut (ve) France 50.00
crisp, refreshing, stone fruit

Rosé

175ml / 250ml / bottle

Grenache Rosé (ve) France 5.95 / 7.45 / 21.50
fresh, aromatic, raspberry, spices

Pinot Grigio Blush Italy 6.55 / 7.95 / 22.45
easy, light, red fruits

White

Pinot Grigio Italy 6.55 / 7.95 / 22.45
crisp, light

Sauvignon Blanc Spain 7.05 / 8.85 / 25.50
crisp, refreshing, citrus, peach

Pouilly-Fumé (ve) France 28.50
full-bodied, dry, mineral, fresh, citrus

Red

Merlot (ve) Chile 5.95 / 7.45 / 21.50
plums, sweet spice

Malbec Argentina 6.85 / 8.40 / 24.95
plums, chocolate

Chianti (ve) Italy 24.25
cherries, plums, spices, liquorice

All wines available by the glass are also available in 125ml serving